



WHITE SACHER

WHITE CHOCOLATE SINGLE-PORTION, REINTERPRETATION OF A CLASSIC OF PASTRY.

DIFFICULTY LEVEL



WHITE SACHER BISQUIT

INGREDIENTS

| | |
|----------------------------|--------|
| ALICE'S CAKE | g 1000 |
| UNSALTED BUTTER 82% FAT | g 500 |
| WATER | g 400 |
| ALMOND FLOUR | g 300 |
| UNSALTED BUTTER 82% FAT | g 100 |
| SINFONIA CIOCCOLATO BIANCO | g 200 |

PREPARATION

Prepare a ganache with chocolate and butter.

In a planetary mixer, whip all the ingredients with a flat paddle at slow speed for 5 minutes.

At last, combine the the white chocolate ganache.

Spread the batter on a baking paper sheet and bake at 180/190 C° for about 15 minutes.

RASPBERRY JELLY

INGREDIENTS

| | |
|-------------------|-------|
| FRUTTIDOR LAMPONE | g 500 |
| WATER | g 125 |
| LILLY NEUTRO | g 125 |

PREPARATION

Dissolve LILLY NEUTRO into water, add FRUTTIDOR and mix with an immersion blender.

Fill the silicon mould for inserts and freeze.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

| | |
|----------------------------|-------|
| SINFONIA CIOCCOLATO BIANCO | g 600 |
| LIQUID CREAM 35% FAT | g 300 |
| LIQUID CREAM 35% FAT | g 700 |
| WATER | g 70 |
| LILLY NEUTRO | g 70 |

PREPARATION

Emulsify liquid cream and chocolate in order to prepare a ganache.
Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache while stirring gently.

COVERING AND DRESSING

INGREDIENTS

| | |
|-----------------------------------|------|
| MIRROR CIOCCOLATO BIANCO | Q.b. |
| SCAGLIETTE CIOCCOLATO PURO BIANCO | Q.b. |

FINAL COMPOSITION

Half-fill the silicone mould with the chocolate mousse, then place the frozen jellified insert; cover with other mousse and close with a layer of white sacher bisquit.

Put it in the blast chiller and leave until it is completely frozen.

Remove from the mould and cover with MIRROR CIOCCOLATO BIANCO.

Dress the top of the single-portion with a CHOCOLATE RASPBERRY DOBLA and some SCAGLIETTA WHITE



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF